



CONVECTION OVENS CROSSWISE
UNMATCHED
RELIABILITY

ZANUSSI
PROFESSIONAL

PROFESSIONAL, RELIABLE AND EASY TO USE

SMART STEAM

DOOR WITH DOUBLE STEP OPENING

Helps avoiding accidental heat release while opening the door. Drip tray with automatic discharge of steam condense.

MAXIMUM SIMPLICITY

Simple and ergonomic control panel with knobs for easy setting of cooking cycles.

ENHANCED STEAM GENERATION

Increased steam generation and cooking chamber in AISI 304 stainless steel for a long term durability.

CORE TEMPERATURE PROBE

Included.





DOUBLE TEMPERED GLASS

Door made from a double tempered glass and gives an excellent view of the cooking load. Inner part in between two glasses can be accessed for cleaning.

ERGONOMICS AND VISIBILITY

The cooking chamber is designed for crosswise insertion of the GN trays (with the long side parallel to the chef). This guarantees higher ergonomics and greater visibility.

COOKING EVENNESS

The temperature in the chamber is uniformly distributed in both on the surface of each tray and on various levels for even cooking result with any load.

STURDINESS AND RELIABILITY

The main manufacturing elements are in stainless steel like the tray supports, diffusers and aspiration walls. The door, which has excellent visibility, is fitted with a closing device and has safety control, with side light for better visibility in the chamber. IPX4 water protection.

Range

The range includes 5 Convection Ovens Crosswise models and 2 Convection Ovens Crosswise Smart Steam models to access every kitchen environment easily, but with greater potentiality for working at full speed.

Accessories

Customize your oven. At page 11, it is available our wide and complete range of accessories. For more info, ask to our experts.

Standard version available



- Humidifier

The presence of the humidifier helps to keep the food tender with the right consistency and a minimum weight loss.

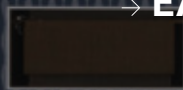
- Core temperature probe

To be ordered as accessory.

BORN TO BE SIMPLE



-
- EASY TO SET
 - EASY TO USE
 - EASY TO CLEAN



EACH FEATURE IS DESIGNED TO BE EASY TO USE

ERGONOMIC, INTUITIVE CONTROLS

Control devices on panel are extremely simple to use. The main switch/selector of **“Cooking functions”** can be set for:

- convection cooking cycle without humidification;
- convection cooking cycles with humidification possibility of selecting one of the five humidity levels available;
- rapid cooling of the cooking chamber.

Thermostat:

- setting temperature between 50 °C and 300 °C.

Timer:

- can be set from 0 to 120 minutes or continuous operating position.

Probe (optional accessory*):

- temperatures can be set between 50 °C and 99 °C.

Ignition:

- pilot burner, only on gas models. Electric igniter with single control valve for the 10 1/1, 10 2/1, 20 1/1 and 20 2/1 models. Piezoelectric igniter for the 6 1/1 model.



Heating with low humidification for stewed vegetables.



Heating with high humidification for all kinds of white meats (large pieces), bakery and regeneration of pre-cooked food.



Heating with medium-low humidification for bread-crumbed vegetables, roasted meat and fish, pies and timbales.



Ventilation without heating to quickly cool down the oven chamber after a cooking cycle.



Heating with medium humidification for all kinds of roasted meat and fish (small pieces).



Heating without humidification for cooking more or less “dry”, perfect browning, au gratin and grilling.



Heating with medium-high humidification for all kinds of red meat (large pieces).



The probe (optional accessory in the standard version) shows the temperature reached at the centre of the product for precise, calibrated cooking.

* In standard models, included in Smart Steam Convection models.

CONVECTION OVENS CROSSWISE SIMPLE, TRADITIONAL COOKING

SPEED AND COOKING UNIFORMITY

Easy to use and fast cooking are Convection Ovens Crosswise's strong points. These professional ovens are suitable for different preparation: from meat roasting to vegetable grilling, even bread baking.

The design of the fan and the ventilation system create a uniform air flow so that the temperature is always even inside the chamber. Furthermore, it allows you to simultaneously cook different foods that require the same setting.



TEMPERATURES UNDER CONTROL

Electro-mechanical thermostat, with temperatures set from 50 °C to 300 °C. The probe, included in the Smart Steam models, ensures perfect cooking results.

The display shows the food core temperature and allows to monitor the ongoing cycle.



MAKE YOUR FOOD TENDER

The humidity in the chamber can be set to 5 different spray levels with 5 being the maximum level.

Depending on the pre-selected level, a different amount of water is injected into the chamber every minute for a few seconds.



TECHNOLOGY HELPS US GUARANTEE MAXIMUM HYGIENE

CLEANING WITHOUT A HITCH

The oven is easy and fast to clean.
The tray supports can be removed easily with no need for tools.
The oven door has a rounded gasket, designed to avoid dirty recesses.



DAILY WASH MADE EASIER

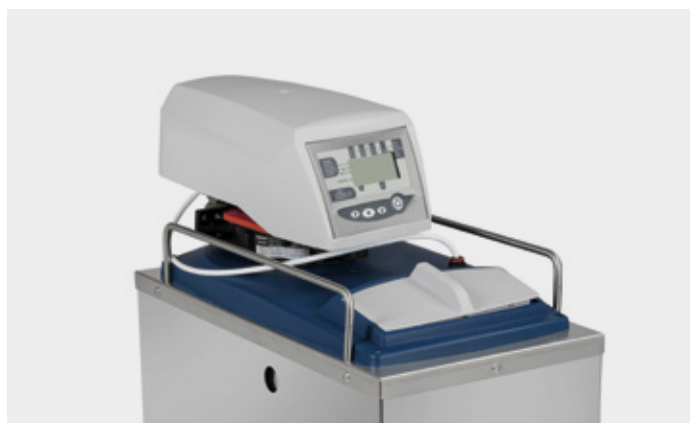
At the end of the day, clean your oven in few steps:

1. a level 5 humidification cycle (upper valve closed),
 2. a spray of detergent,
 3. a final touch with the spray arm.
- Easy, complete, in-depth cleaning.



LIME-FREE WATER

Keep your water under control.
The water softener is an optional but suggested accessory.



THE PERFECT OVEN FOR YOUR KITCHEN

CONVECTION OVENS SMART STEAM CROSSWISE



**Convection Oven 6
Smart Steam Crosswise**
6 GN 1/1 grids
w860 x d746 x h633



**Convection Oven 10 Smart
Steam Crosswise**
10 GN 1/1 grids
w890 x d900 x h970

CONVECTION OVENS CROSSWISE



**Convection Oven
6 Crosswise**
6 GN 1/1 grids
w860 x d746 x h633



**Convection Oven
10 Crosswise**
10 GN 1/1 grids
w890 x d900 x h970



**Convection Oven
10 Crosswise**
10 GN 2/1 grids
w890 x d1215 x h970



**Convection Oven
20 Crosswise**
20 GN 1/1 grids
w890 x d900 x h1,700



**Convection Oven
20 Crosswise**
20 GN 2/1 grids
w890 x d1215 x h1,700

GAS / ELECTRIC

DESCRIPTION	⚡ Convection Ovens Smart Steam Crosswise		⚡🍷 Convections Oven Crosswise				
	6 GN1/1	10 GN1/1	6 GN1/1	10 GN1/1	10 GN2/1	20 GN1/1	20 GN2/1
GN capacity	6 GN1/1	10 GN1/1	6 GN1/1	10 GN1/1	10 GN2/1	20 GN1/1	20 GN2/1
Power - kw (electric version 400v, 3n, 50 hz)	7.7	17.3	7.7	17.3	24.5	34.5	48.9
Power - kw (Natural gas or lpg version, 220/230v-1n-50hz electrical part)	n/a	n/a	8.5 (gas) + 0.35 (electric)	18.5 (gas) + 0.35 (electric)	25 (gas) + 0.5 (electric)	35 (gas) + 0.5 (electric)	50 (gas) + 1 (electric)
Convection cycle	●	●	●	●	●	●	●
Direct steam cycle	● Enhanced	● Enhanced	●	●	●	●	●
Door type	Double glass with double step opening	Double glass with double step opening	Double glass	Double glass	Double glass	Double glass	Double glass
Cooking chamber material	AISI 304	AISI 304	AISI 430	AISI 430	AISI 430	AISI 430	AISI 430
Core temperature probe	●	●	○	○	○	○	○



IDEAL FOR EVERY SUPERMARKET OR RESTAURANT

Offer your customers a wide range of fresh baked dishes. From bread to meat, from vegetables to fish.

Set the program needed and serve a fragrant dish.

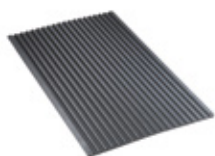
- STANDARD
- OPTIONAL

OPTIONAL EXTRAS TO CUSTOMISE YOUR OVEN

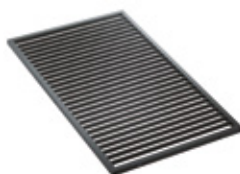
GN non-stick grills and trays



Non-stick pans 20, 40 or 60 mm in height



Frying griddle with smooth and ribbed side



Aluminum grill



Baking tray with 4 rows (baguette) in perforated aluminum with silicon coating

GN stainless steel grills and trays



Perforated container 20, 40 or 65 mm in height



Grid for 4 or 8 chickens (1,2 kg each)



Frying basket



Kit skewer rack and 6 short skewers

Optional accessories



Spray unit



Core temperature probe



Volcano smoker

We recommend treatment with soft water

Tap water might damage your oven and your food! In order to preserve your oven you might need a water softener, a micro-filter or a reverse osmosis filter.



FROM A TO Z

CUSTOMER CARE PROGRAM

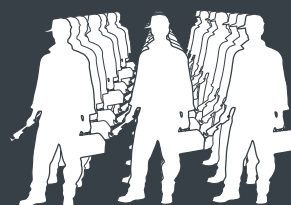
Wherever you are, Zanussi Professional is always present with its own technicians, guaranteeing a reliable service and tailor-made solutions. With its unique and widespread service network, Zanussi Professional is always there by your side.



**149 COUNTRIES
SERVED**



**2.200 SERVICE
PARTNERS**



**10.000 QUALIFIED
TECHNICIANS**

KEEP YOUR EQUIPMENT PERFORMING

Undertaking correct maintenance in accordance with Zanussi Professional Manuals and recommendations is essential to avoid unexpected issues. Zanussi Professional Customer Care offers a number of tailor made service packages.

For more information contact your preferred Zanussi Professional Service Partner.

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